



CHOYA Sake

Sake Facts

Rice: 100% Japanese rice

Alcohol: 13.5%

Tasting Notes/Food Pairing Suggestions

Very carefully polished rice fermented at low temperatures gives this traditional sake rich rice-centric aromas.

Whether served chilled or warm during the cold winter season, the taste is always delicious. Excellent with traditional Japanese cuisine such as sashimi & sushi, or pair it with more rich cooked items such as teppanyaki, sukiyaki and teriyaki.

JAN Code: 5016978000725

Size: 12 btls/carton

1 case - 360mm x 270mm x 310mm; 16kg



Company Facts

Located in Osaka, the company first started as a wine-grape grower in 1914. Later in 1959 CHOYA began production of Umeshu, a traditional Japanese ume fruit liqueur. Today CHOYA is the No.1 Umeshu making company in the world.

Our mission is to produce and promote the finest Umeshu made from natural ingredients.

CHOYA UMESHU CO.,LTD.

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